

# DINNER

## Starter

Mackerel, Green Matcha Tea & Lime Marinade, Baby Bok Choi  
Pigeon, Blackberry & Apple Compote, Hazelnut, Watercress  
Bengali Spiced Tiger Prawns, Coriander Mojo, Poppadum  
Mushroom Cappuccino, Cep Powder, Truffled Crouton  
Cod Loin, Saffron & Porthilly Mussel Veloute

## Main

Venison, Sloe Port & Redcurrant Sauce, Sautéed Winter Roots, Pearl Barley  
Miso Glazed Halibut, Dashi Broth, Shiitake Mushroom, Prawn Dumpling  
Lemon Sole, Roast Red Pepper & Pancetta Sauce, Potato Terrine  
Cumin Infused Lamb Rump, Spinach Sauce, Spiced Potato, Pine Nuts, Pomegranate  
Hake Indonesian Curry, Coconut, Roast Pumpkin, Rice

## Dessert

Sauternes Poached Pear, Chocolate Sauce, Toasted Almonds  
Spiced Apple, Cream Cheese Donuts, Caramel Sauce  
Passion Fruit Posset, Mango, Coconut, Cornish Fairing  
Sunken, Drunken Chocolate Cake, Kirsch Soaked Cherries, Mocha Cream  
Cornish Cheese & Crackers With Pear, Chutney & Quince (£2 Supplement)

3 Courses £39.75

2 Courses £31.00

Please can all mobile phones be turned to silent whilst dining in the restaurant.  
If you have any specific allergies or dietary requirements, please speak to a member of the team.  
Please note, a discretionary service charge of 10% will be added to tables of 6 or more.